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THE TASTING ROOM

est. 2001

BRUNCH MENU | AUGUST | 2020

APPETIZERS

- TUNA TARTARE | watermelon dashi, pickled watermelon rind, seaweed salad, puffed rice noodle | 15
STUFFED CALAMARI | seasoned beef, romesco, balsamic reduction | 16
FRIED CLAMS | soft shell clams, cornmeal breading, remoulade, tartar sauce | 14
PANKO SHRIMP | panko bread crumb, rice vinegar dipping sauce | 10
CHILLED CORN SOUP | jumbo lump crab, old bay panko | 8
CRAB DIP | jumbo lump crab, aged cheddar, old bay, crostini | 15
FRIED GREEN TOMATOES | remoulade, yellow corn chutney | 8
BEEF CARPACCIO | raw filet mignon, pickled red onion, bleu cheese, balsamic, lemon zest | 14
LOBSTER CHOWDER | maine lobster, oloroso sherry, corn, potatoes, cream | 15
CRAB RAVIOLI | homemade pasta, jumbo lump crab, spinach, tomato, old bay panko | 13

ENTREES

- FISH & CHIPS | beer battered halibut, fish sauce caramel, sriracha aioli, sesame seed and basil | 16
HASH | short rib, piquillo pepper, potato, onion, salsa verde, sunny-side up egg | 14
BISCUIT & GRAVY | two eggs, buttermilk biscuit, house-made sausage & mushroom gravy | 12
FRENCH TOAST | texas toast, vanilla anglaise, maple syrup, bacon, candied walnuts | 12
CHESAPEAKE BENEDICT | english muffin, hollandaise, poached egg, crabcake, breakfast potato | 18
EGG SANDWICH | fried egg, sausage, brioche, american cheese, truffle hash brown | 12
OMELETTE | lobster, bacon, goat cheese bechamel, caramelized onion, breakfast potato, arugula | 18
SHRIMP & GRITS | head on gulf shrimp, andouille sausage, fresh corn grits | 18
SALMON CAKES | poached salmon, whipped potatoes, panko bread crumb, salsa verde | 12
NASHVILLE CHICKEN | brioche bun, bibb lettuce, tomato, buttermilk dressing, fries or salad | 10
BURGER | creekstone farms, brioche bun, bacon, lettuce, tomato, aged cheddar, fries or salad | 12
CRABCAKE SANDWICH | brioche bun, bibb lettuce, heirloom tomato, tartar sauce, fries or salad | 17
SALMON SALAD | spinach, arugula, cucumber, pickled mustard seed, cotija cheese, green goddess | 15
STEAK SALAD | hanger steak, chimichurri, ancient grains, spinach, beets, balsamic vinaigrette | 20
FRIED CHICKEN SALAD | swiss chard, egg, dill pickle, tomato, red onion, honey mustard dressing | 14

SIDES

- BRAISED COLLARD GREENS | 8
LOBSTER WHIPPED POTATOES | 15
ASPARAGUS | 6
TRUFFLE HASH BROWN | truffle, chive, cheddar | 6

DESSERT

- MOLTEN BUTTER CAKE | lemon glaze | 8
BLACK FOREST CAKE | brownie, chocolate mousse, cherry, vanilla ice cream, almond-graham cracker crumb, mint | 10
PASSION FRUIT SORBET | almond graham cracker crumble, coconut | 8
CREME BRULEE | rich custard, caramelized sugar, whipped cream, fresh berries | 8

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS